



Save Sugar!

***But No Need to Do Without Sweets—
There's Always Plenty of the Great American Syrup***

ISN'T it a wonderful thing for America that of all the countries in the world, she alone can have this greatest of all grains, Indian Corn. Corn is not understood by Europe—by our allies.

As patriotic men and women, we are asked to change many of our eating habits so that our soldiers and our allies may have more of certain kinds of food.

But one habit we do not need to change. We have enough of the great American Syrup. And to spare. One hundred million packages sold last year shows that Karo is the country's favorite syrup.

Spread the children's bread with Karo and it's no hardship for them to save sugar.

It's a secret among many good cooks that Karo helps the flavor of cooking that calls for sweetening.

In a million homes, Karo is the syrup for griddle cakes.

Good candy is a necessity. Karo makes the best and most delicious home candy in the world. Many homes are reviving this almost lost art with the aid of the candy recipes in the Corn Products Cook Book. Send some to your soldier boy.

Every housewife should know the three great KARO flavors

**Karo (golden brown)
in the Blue Can**

The universal household syrup for waffles, hot biscuit, griddle cakes, and bread.

**Karo (crystal white)
in the Red Can**

The syrup for cooking and preserving. Great for candy making.

**Karo (maple flavor)
in the Green Can**

Prepared especially for those folks who like the good old-fashioned maple flavor.

Every woman wants a copy of the Corn Products Cook Book, showing a hundred delicious and economical uses for Karo. You can get it—free—by asking your grocer or writing us.

You Can Use Karo in Making Cake

Here is the recipe for the delicious Karo Fruit Cake. This should be your Christmas cake this year. It is wholesome, has a wonderful flavor and saves the sugar. Try it.

2 cups Karo	Grated nutmeg
1 cup brown sugar	4 eggs 4 1/4 cups flour
1 cup butter	1/2 cup Daryea's Cornstarch
1 cup milk	3 teaspoons baking powder
1 tablespoon each cinnamon and cloves	1 cup each raisins and currants well floured

Beat the butter, sugar and Karo to a cream. Add the eggs, well beaten, the milk alternately with the dry ingredients sifted together and the spice. Turn in the fruit last. Bake in a very moderate oven one hour.

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